

**Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claims 1-20: (Canceled)

Claim 21: (Currently Amended) A baked leavened product with a substantially uniform air cell structure, comprising a soy protein comprising soy grits and soy flour, and added wheat gluten in a concentration effective to make a baked leavened product having a structure and height substantially the same as a corresponding soy-free product made with wheat flour, wherein the ratio of the wheat gluten to soy protein in the product is between about .20:1 to .50:1.

Claim 22: (Canceled)

Claim 23: (Canceled)

Claim 24: (Previously Presented) The baked leavened product of claim 21 wherein the soy protein comprises at least about 10 percent of the product by weight.

Claim 25: (Currently Amended) The baked leavened product of claim 21 wherein the baked leavened product is selected ~~for~~ from the group consisting of French bread, Italian bread, brioche, wheat bread, egg bread, potato bread, variety bread, buns, pizza crust, baguettes, multigrain bread, bread sticks, rolls, pancakes, waffles and bagels.

Claim 26: (Currently Amended) A method for increasing soy protein content in wheat bread without increasing ~~water absorption~~, the density or fragility of the bread, comprising:

Providing soy protein including soy grits and soy flour;

Providing gluten;

Preparing a dough comprising the soy protein grits and gluten, and wheat flour in a ratio sufficient to provide a gluten to soy protein ratio of between about .20:1 to about .50:1 in the wheat bread; and

Baking the dough to make wheat bread.

Claim 27: (Currently Amended) A baked, unleavened product comprising soy protein comprising soy grits and soy flour, and added gluten in a concentration effective to produce a structure and height in the baked unleavened product substantially the same as a corresponding soy-free product made from wheat flour, wherein a ratio of gluten to soy protein is between about .20:1 to about .50:1.

Claim 28: (Canceled)

Claim 29: (Currently Amended) The baked unleavened product of claim ~~28~~ 27 and further comprising starch.

Claim 30: (Canceled)

Claims 31-52: Allowed in parent application no. 09/746,556

*Rule 126*  
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Claim ~~53~~: (New) The baked leavened product of claim 21 wherein the soy protein comprises at least about 6% by weight of the product.

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Claim ~~54~~: (New) The baked leavened product of claim 21 wherein the soy protein comprises between about 10% to about 25% by weight of the product.

33  
Claim ~~55~~: (New) The baked unleavened product of claim 27 wherein the baked unleavened product is selected from the group consisting of pie crust, tortillas, pita bread and flatbread.

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Claim 56: (New) The baked unleavened product of claim 27 wherein the soy protein comprises at least about 6% by weight of the product.

35  
Claim 57: (New) The baked unleavened product of claim 27 wherein the soy protein comprises at least about 10% by weight of the product.

36  
Claim 58: (New) The baked unleavened product of claim 27 wherein the soy protein comprises between about 10% to about 25% by weight of the product.

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Claim 59: (New) A dough capable of producing a baked product having a substantially uniform air cell structure, the dough comprising soy protein comprising soy grits and soy flour, and added wheat gluten in a concentration effective to make a baked product having a structure and height substantially the same as a corresponding soy-free product made with wheat flour, wherein the ratio of the wheat gluten to soy protein in the baked product is between about .20:1 to .50:1.

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Claim 60: (New) The dough of claim 59, wherein the dough is storable under freezing temperatures.

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Claim 61: (New) The dough of claim 59, wherein the dough is storable under refrigeration temperatures.